

CLAIMS

1. Foaming ingredient which essentially consists of one or more proteins and optionally one or more plasticizers forming the wall of vacuoles that comprise entrapped gas.
2. Foaming ingredient as claimed in claim 1, wherein 5 the amount of protein is at least 85% by weight.
3. Foaming ingredient as claimed in any one of claims 1 and 2, wherein the amount of protein is at least 88% by weight.
4. Foaming ingredient as claimed in any one of claims 10 1-3, wherein the amount of protein is at least 90% by weight.
5. Foaming ingredient as claimed in any one of claims 1-4, wherein the amount of protein is at least 92% by weight.
6. Foaming ingredient as claimed in any one of claims 1-5, wherein the amount of protein is at least 94% by weight.
- 15 7. Foaming ingredient as claimed in any one of claims 1-6, which comprises no added carbohydrates.
8. Foaming ingredient as claimed in any one of the claims 1-7, wherein the one or more plasticizers are polyols or sugar alcohols and/or lipids.
- 20 9. Foaming ingredient as claimed in claim 8, wherein the polyols or sugar alcohols are selected from the group consisting of glycerol, mannitol, sorbitol, lactitol, erythritol, threhalose.
10. Foaming ingredient as claimed in claim 8, wherein 25 the lipids are selected from the group consisting of fatty acids, monoglycerides, phospholipids.
11. Foaming ingredient as claimed in any one of the claims 1-10, wherein the one or more plasticizers are present in an amount of 0-10% by weight, preferably 3-7% by weight, 30 more preferably 4-6% by weight, most preferably 5% by weight.

12. Foaming ingredient as claimed in any one of the claims 1-11, further comprising a minor amount of additives.

13. Foaming ingredient as claimed in claim 12, wherein the additive is one or more emulsifier.

5 14. Foaming ingredient as claimed in claim 13, wherein the emulsifier is a monoglyceride or a diglyceride or a combination thereof.

10 15. Foaming ingredient as claimed in any one of the claims 1-14, wherein the protein is selected from the group consisting of milk proteins, e.g. caseinates, acid or rennet casein, native micellar casein, whey protein isolate; egg protein; pea protein; wheat protein; soy protein; mixtures thereof or hydrolysed forms thereof.

15 16. Foaming ingredient as claimed in claim 15, wherein the protein is caseinate.

17. Foaming ingredient as claimed in any one of the claims 1-16 obtainable by spray drying a protein solution that optionally comprises a plasticizer, to obtain a powder, subjecting the powder to a gas under pressure at elevated 20 temperatures to weaken the walls of the vacuoles existing in the powder particles to allow the vacuoles to take up the gas under pressure, cooling the powder to cure the vacuole walls and releasing the pressure.

18. Foaming ingredient as claimed in any one of the 25 claims 1-17 for use in foamers or creamers for cappuccino-type beverages, milkshakes, instant chocolate drinks, instant tea, soups, sauces, desserts.

19. Foamer, comprising a foaming ingredient as claimed in claims 1-18.

30 20. Creamer, comprising a whitening agent and a foaming ingredient as claimed in claims 1-18.

21. Instant cappuccino comprising a soluble coffee powder and a soluble creamer, which creamer comprises a foaming ingredient as claimed in claims 1-18.

22. Instant milkshake comprising a soluble milkshake powder and a soluble foamer, which foamer comprises a foaming ingredient as claimed in claims 1-18.

23. Method for preparing a foamer ingredient as claimed in claims 1-18, comprising the steps of:

- a) spray drying a protein solution that optionally comprises a plasticizer, to obtain a powder;
- b) subjecting the powder to a gas under pressure at elevated temperatures to weaken the walls of the vacuoles existing in the powder particles to allow the vacuoles to take up the gas under pressure;
- c) cooling the powder to cure the vacuole walls; and
- d) releasing the pressure.